

AMENDMENTS TO THE CLAIMS:

Please replace the claims with the claims provided in the listing below wherein status, amendments, additions and cancellations are indicated.

1. - 2. (Cancelled).

3. (Previously Presented) Food according to claim 15, wherein a portion of the starch in the matrix comes from the disperse phase.

4. - 5. (Cancelled).

6. (Currently Amended) Food according to claim 15, wherein after being manufactured, the food has a starch network comprised of macromolecules of the ~~at least one NS component and the at least one VS component~~, wherein:

- a) the percent by weight of the network in the foodstuff ranges from 0.1 to 100% db;
- b) the percent by weight of the NS component(s) in the foodstuff ranges from 0.03 to 99% db;
- c) the percent by weight of the NS component(s) in the network ranges from 0.03 to 99% db; ~~and in particular~~; and

- d) the network is coupled with at least one at least partially gelatinized or at least partially plasticized VS component.

7. (Cancelled).

8. (Currently Amended) Food according to claim 15, wherein said network or matrix consists entirely or partially of starch and further contains proteins[[],] in particular gluten or other polysaccharides than starch are contained in the network or matrix consisting entirely or partially of starch, wherein this phase consists in particular of interpenetrating networks.

9. (Currently Amended) Food according to claim 15, wherein in the absence of nuclei in excess water at RT after 1d[[],] in particular after 3d, preferably after 7 d, most preferably after 14 d, the food:

- a) has a strength σ in Mpa in a tensile test of $> 0.1[[],]$ in particular > 0.3 , preferably > 0.7 , most preferably > 1.1 ; and/or
- b) an elasticity modulus E in Mpa in a tensile test of $> 0.5[[],]$ in particular > 1 , preferably > 3 , most preferably > 5 ; and/or
- c) a water solubility S in % db of $< 3[[],]$ in particular < 1 , preferably < 0.5 , most preferably < 0.3 .

10. (Currently Amended) Food according to claim 15, wherein because of the starch network, the food has a portion of resistant starch ~~in [%] of > 3% [[,]]~~ preferably > 5 , in particular > 7 , most preferably > 10 .

11. (Currently Amended) Food according to claim 15, wherein because of the starch network, the food has a glycemic glycemic index reduced by a factor of < 0.7 [$,$] preferably < 0.5 , in particular < 0.3 , most preferably < 0.1 contrasted to a comparable conventional food.

12. (Currently Amended) Food according to claim 15, wherein the food is present as a pasta product[$,$]~~in particular as dry goods, ready made fresh goods, in instant form or canned goods, as cereals, in particular as cereal flakes, as a snack, or as pastry.~~

13. (Currently Amended) Food according to claim 15, wherein said food comprises pasta products and wherein in an the absence of any admixed eggs or egg constituents, the pasta products in boiling water have:

- a) a water solubility S of $< 5\%$, in particular $< 3\%$, preferably $< 2\%$, most preferably $< 1\%$, after 15 min; and/or

- b) a chewing consistency B in grams of > 200[[],] in particular
~~> 300, preferably > 400, most preferably > 500~~ after 6 min;
and/or
- c) a chewing consistency B in grams of > 100[[],] in particular
~~> 150, preferably > 200, most preferably > 300~~ after 10 m;
and/or
- d) a chewing consistency B in grams of > 50[[],] in particular >
~~70, preferably > 100, most preferably > 130~~ after 30 m.

14. (Cancelled).

15. (Currently Amended) Food made of starch, flour[[],] or grits and the like, the food having a matrix formed by a starch network and a disperse phase, wherein:
- a) the matrix has a networkable starch (NS) and a first primary starch (VS1), wherein VS1 is a primarily branched starch, and NS is a primarily linear starch with an amylose content > 30%;
 - b) NS is present at least once in a state of largely released crystallization potential during food manufacture, and NS and VS1 were mixed in a molecularly disperse manner before the starch network was formed; and

- c) the disperse phase has a second primary starch (VS2), which is any starch desired, and is present in a native state or in a partially to completely gelatinized state.

16. (Currently Amended) Method for manufacturing a food out of starch, flour[[],] or grits and the like, comprising:

- a) converting a networkable starch (NS) into a state of largely released crystallization potential, wherein NS is a primarily linear starch with an amylose content > 30%;
- b) converting a first primary starch (VS1) into a solution or melt, wherein VS1 is a primarily branched starch;
- c) manufacturing a molecularly disperse mixture of NS and VS1;
- d) mixing a second primary starch (VS2) in the molecularly disperse mixture of NS and VS1, wherein VS2 is any starch desired;
- e) forming initiating a network formation by homo- and/or heterocrystallization of NS and VS1 or NS and VS1 and a percentage of VS2 to form a product; and
- f) conditioning and/or drying of the product, as required,

thereby yielding [[a]] said product with VS2 as the disperse phase in a matrix comprising comprised of the network, wherein VS2 is present in a native state or in a partially to completely gelatinized state.

17. (New) Food according to claim 8, wherein the proteins comprise gluten or polysaccharides other than starch.

18. (New) Food according to claim 17, wherein the network consisting entirely or partially of starch consists of interpenetrating networks.

19. (New) Food according to claim 9, wherein said food has said strength, elasticity modulus, and/or said water solubility in the absence of nuclei in excess water at RT after 3d.

20. (New) Food according to claim 9, wherein said food has said strength, elasticity modulus, and/or said water solubility in the absence of nuclei in excess water at RT after 7 d.

21. (New) Food according to claim 9, wherein said food has said strength, elasticity modulus, and/or said water solubility in the absence of nuclei in excess water at RT after 14 d.

22. (New) Food according to claim 9, wherein said food has a strength σ in
Mpa in a tensile test of >0.3 .

23. (New) Food according to claim 9, wherein said food has a strength σ in
Mpa in a tensile test of >0.7 .

24. (New) Food according to claim 9, wherein said food has a strength σ in
Mpa in a tensile test of >1.1 .

25. (New) Food according to claim 9, wherein said food has an elasticity
modulus E in Mpa in a tensile test of >1 .

26. (New) Food according to claim 9, wherein said food has an elasticity
modulus E in Mpa in a tensile test of >3 .

27. (New) Food according to claim 9, wherein said food has an elasticity
modulus E in Mpa in a tensile test of >5 .

28. (New) Food according to claim 9, wherein said food has a water solubility
S in % db of <1 .

29. (New) Food according to claim 9, wherein said food has a water solubility S in % db of <0.5.

30. (New) Food according to claim 9, wherein said food has a water solubility S in % db of <0.3.

31. (New) Food according to claim 10, wherein the food has a portion of resistant starch >5 %.

32. (New) Food according to claim 10, wherein the food has a portion of resistant starch >7 %.

33. (New) Food according to claim 10, wherein the food has a portion of resistant starch >10 %.

34. (New) Food according to claim 11, wherein the food has a glycemic index reduced by a factor of <0.5 contrasted to a comparable conventional food.

35. (New) Food according to claim 11, wherein the food has a glycemic index reduced by a factor of <0.3 contrasted to a comparable conventional food.

36. (New) Food according to claim 11, wherein the food has a glycemic index reduced by a factor of <0.1 contrasted to a comparable conventional food.

37. (New) Food according to claim 12, wherein the food is present as dry goods, ready made fresh goods, in instant form or canned goods; as cereals; as a snack; or as pastry.

38. (New) Food according to claim 38, wherein the cereals comprise cereal flakes.

39. (New) Food according to claim 13, wherein the pasta products in boiling water have a water solubility S of <3% after 15 min.

40. (New) Food according to claim 13, wherein the pasta products in boiling water have a water solubility S of <2% after 15 min.

41. (New) Food according to claim 13, wherein the pasta products in boiling water have a water solubility S of <1% after 15 min.

42. (New) Food according to claim 13, wherein the pasta products in boiling water have a chewing consistency B in grams of >300 after 6 min.

43. (New) Food according to claim 13, wherein the pasta products in boiling water have a chewing consistency B in grams of >400 after 6 min.

44. (New) Food according to claim 13, wherein the pasta products in boiling water have a chewing consistency B in grams of >500 after 6 min.

45. (New) Food according to claim 13, wherein the pasta products in boiling water have a chewing consistency B in grams of >150 after 10 min.

46. (New) Food according to claim 13, wherein the pasta products in boiling water have a chewing consistency B in grams of >200 after 10 min.

47. (New) Food according to claim 13, wherein the pasta products in boiling water have a chewing consistency B in grams of >300 after 10 min.

48. (New) Food according to claim 13, wherein the pasta products in boiling water have a chewing consistency B in grams of >70 after 30 min.

49. (New) Food according to claim 13, wherein the pasta products in boiling water have a chewing consistency B in grams of >100 after 30 min.

50. (New) Food according to claim 13, wherein the pasta products in boiling water have a chewing consistency B in grams of >130 after 30 min.